

ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.8 kg (42.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2.6 kg (39.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.4 kg (6.1%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.8 kg (12.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | southern cross | 25 g | 60 min | 14 % |
| Boil | southern cross | 25 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | fermentis |